

S H A R E D P L A T E S

DUNGENESS CRAB CAKES

red pepper rouille, apple and celeriac slaw
24

CALAMARI

pickled jalapeno and red cabbage,
charred lemon, garlic aioli
19

CHILI PRAWNS

sweet and spicy sauce, pickled cucumber
19

CRISPY CHICKEN WINGS

choice of:
bbq sauce, hot sauce, salt and pepper
19

CHARCUTERIE BOARD

selection of cured meats,
smoked olives, house made preserves
24
add cheese: 9

S A L A D S

PEAR SALAD

cherry tomatoes, candied pecans, goat cheese, pears,
sherry vinaigrette
19

WINTER SQUASH AND QUINOA SALAD

quinoa, greens, kale, squash, feta cheese, cranberries,
balsamic reduction, pumpkin seeds
19

TUNA NIÇOISE

grilled rare ahi tuna, potatoes, green beans, olives,
soft boiled egg, tomatoes, mixed lettuce,
herb de provence vinaigrette
29

CAESAR SALAD

roasted garlic dressing, focaccia croutons, parmesan
15
add chicken, prawn, or salmon: 9

FAVORITES

*gluten-free bread available upon request
for all burgers and sandwiches*

JETSIDE BURGER

house made patty, bacon, aged white cheddar,
lettuce, tomato, pickle,
roasted garlic & black pepper aioli

26

add organic egg: 3

VEGAN LENTIL BURGER

house made gluten free patty, guacamole,
sprouts, picked red beets

24

TURKEY CLUBHOUSE

brined turkey, bacon, lettuce, tomato,
rustic tuscan loaf, cranberry mayonnaise

25

add organic egg: 3

CRISPY LETTUCE WRAPS

sweet and spicy chicken, water chestnuts, ginger,
cashew nuts

25

FISH AND CHIPS

ling cod, apple and celeriac slaw,
tartar sauce, charred lemon

26

GRILLED SCALLOP AND GARLIC PRAWNS

sticky rice, marchetto farm asparagus,
grilled spring onions,
sweet and spicy sauce on the side

36

BEEF TENDERLOIN WITH PRAWNS

6 oz tenderloin, mashed potato, asparagus, red wine
jus and prawns (3)

57



PROUDLY SERVING OCEAN WISE SEAFOOD

*Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness. If you have a food allergy,
intolerance, or special dietary restrictions, please advise your server.*

*All items are subject to applicable taxes. Groups of 8 or more will be subject
to an additional 18% gratuity.*

FRESH FEATURES

Monthly features celebrating the best of fresh, local, seasonal ingredients.

MUSSELS AND FRITES

saltspring island mussels | chorizo | smoked tomato scallions | charred lemon

32

GRILLED ZUCCHINI AND MUSHROOM MELT

ponderosa mushrooms | pesto | kale salad aged cheddar | artisan bread | frites

28

DESSERTS

CRÈME BRÛLÉE

triple madagascar vanilla bean, berries

14

DARK CHOCOLATE SALTED CARAMEL TART

passion fruit gel, rosemary chocolate crumble, caramelized white chocolate ice cream

14

TEXTURE OF CITRUS

dried and poached meringue, lemon curd, lime sponge, orange gel

14

BLACKBERRY SAGE TRIFLE

almond crunch, sage sponge, blackberry mousse, blackberry gel

15

MASCARPONE MOUSSE

kataifi nest, strawberry consommé

15

WHITE CHOCOLATE STRAWBERRY PANNA COTTA

watermelon consommé, fresh strawberries

13

KEY LIME SEMIFREDDO

coconut crumble, ginger chantilly

14